Leopold Stocker Verlag
rights@stocker-verlag.com





RIGHTS CATALOGUE



FOOD & DRINKS

HEALTHY BREAD FOR EVERYONE

Natural baking with ancient grains and gluten-free flours

Everyone can enjoy bread that is both healthy and delicious, including people with food intolerances and those who wish to bake using healthy flours and gluten-free alternatives whilst avoiding highly bred wheat. The introductory section provides information on coeliac disease, wheat sensitivity, irritable bowel syndrome, sucrose intolerance and many other intolerances, as well as on various flours and flour alternatives. Many of the approximately 60 recipes are made with gluten-free flours, whilst others are based on ancient grains or nutrient-rich flour alternatives made from pulses, seeds and so on; refined sugar is completely avoided. The book also features low-carbohydrate, high-protein or particularly easily digestible bread and pastry specialities, achieved through long proving times. Whether it's classic, gently matured rye sourdough bread, hearty curry sweet potato bread or sweet chocolate, oat and quark rolls – all recipes are clearly labelled so that the right bread or pastry can be found quickly, depending on dietary requirements or intolerances.



Daniela de Roo
approx. 144 pages, illustrated throughout in colour, 18,5 x 22 cm, hardcover, Date of publication: September 2026
approx. € 24,00



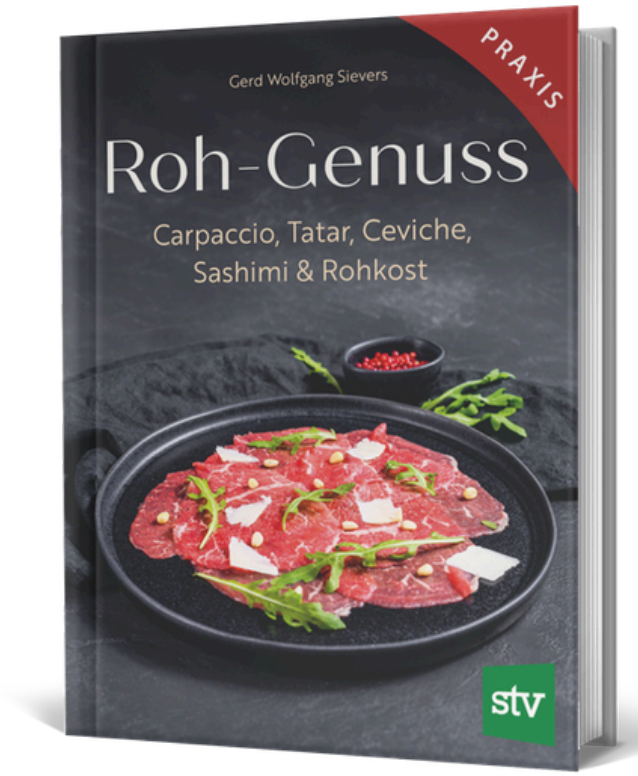




FOOD & DRINKS

RAW & DELICIOUS

Carpaccio, tartare, ceviche, sashimi & raw delicacies



A raw food diet is the most natural form of human nutrition, but it was long supplanted by cooked food – primarily for reasons of better digestibility and hygiene. Today, raw food is making a comeback: uncooked foods that have not been heated above 42 °C are rich in vitamins, enzymes and fibre, and promote nutrient absorption. Culinary speaking, many foods – such as fish like salmon or trout – actually have a more intense flavour when eaten raw; however, the freshness and quality of the ingredients are crucial.

Equally important for bringing out the full flavour are precise cutting techniques, for example when preparing tartare, carpaccio or sashimi – these have a significant influence on texture and aroma. Following the principle of 'less is more', raw food focuses on a few high-quality ingredients and subtle marinades. The book covers the basics of selecting, storing and preparing suitable foods, and uses recipes and detailed descriptions of techniques to demonstrate how to handle raw food safely and enjoyably.

Gerd Wolfgang Sievers
approx. 160 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Oktober 2026
approx. € 22,00







FOOD & DRINKS

EASY • DELICIOUS • PRESERVED

in vinegar, oil, alcohol, sugar, or salt

Preserving food used to be necessary in order to have a supply of fruit, vegetables, mushrooms, and wild fruits outside of the season and to preserve perishable foods such as meat, fish, and cheese. Today, it is more about variety and the subtle flavor variations that can be achieved by pickling in vinegar, oil, alcohol, salt, and sugar with a wide variety of spices. What's more, this method of preservation is a piece of cake: place fresh, briefly blanched, or dried products in jars or bottles, pour boiling hot vinegar, sugar syrup, brine, oil, or alcohol over them, seal them, and store them in a cool, dark place. Unlike boiling down, there is no sterilization in a water bath.



Whether it's colorful cauliflower or trout and fennel in vinegar, dried pumpkin slices or cream cheese balls in oil, salted herring or wild garlic stalks in brine, physalis in sweet white wine, rum pot, yellow cherries or young carrots in sugar syrup: the diverse flavors will win you over!

Joana Gimbutyte
144 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: May 2026
€ 24,00







FOOD & DRINKS

THE FARMERS' PRESERVING BOOK

From sweet jams to sour pickles!



Farming women know how to make the most of the summer and fall abundance of fruit and vegetables, mushrooms, and wild berries, whether for personal use or for sale in their farm shops, because stockpiling has always been one of the strengths of agricultural businesses. The book's recipes range from classics such as strawberry, redcurrant, cherry, and apricot jam to creative variations such as raspberry and sparkling wine jam, paprika or Christmas jam with plums and oranges, rowanberry or apple jelly.

Lovers of savory products are not left out either: whether pickled gherkins, sauerkraut, peppers pickled in vinegar or oil, green tomatoes, scarlet runner beans, mushrooms, garlic, or fermented pumpkin–summer lives on in a jar and transforms winter snacks into healthy treats. And reduced game sugo, vegetable tomato sauce, vegetable spread, farmer's liver pâté, or crackling lard turn a well-stocked pantry into a treasure chest!

Expanded edition with many new recipes
144 pages, illustrated throughout in colour, 17 x 24,5 cm, hardcover, Date of publication: April 2026
€ 22,00







FOOD & DRINKS

HOW TO PRESERVE

Vegetables, herbs, mushrooms, etc.



In summer and fall, there is an abundance of different vegetables, mushrooms, and herbs, while the local supply of fresh vegetables is rather meager in winter. What could be more obvious than preserving the abundant harvest for winter? There are many different methods of preservation. They range from freezing or drying to sterilizing (preserving), fermenting, pickling in vinegar, oil, and alcohol, and preserving with salt or sugar, and are explained in detail in this book. Over 150 recipes prove that preservation goes far beyond pickles, sauerkraut, and chutney. Delicacies such as peppers stuffed with cabbage, pickled garlic, mushrooms in herb vinegar, lactic acid pumpkin vegetables, soup seasoning, and much more are included in this comprehensive practical guide, as are healing home remedies made from vegetables and herbs such as onion paste, black radish juice, and potato wraps.

Marianne Obermair / Romana Schneider-Lenz
192 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Spring 2021
€ 22,00







FOOD & DRINKS

AUTHENTIC AUSTRIAN CUISINE

The best recipes from the Alpine republic



Austrian cuisine is characterized by its diversity. Influences from across the former multi-ethnic territory of the Austro-Hungarian Empire have enriched Austrian culinary traditions.
Many of our classics are known beyond Austria's borders – not only “Wiener Schnitzel” and “Kaiserschmarren”, but also traditional main courses (“Tafelspitz”, goulash, etc.) and sweet delicacies such as the famous “Germknödel” (yeast dumplings) and a wide variety of strudel and dumpling variations.
A comprehensive guide to preparing classic Austrian dishes! Numerous instructional photos make it easy to cook along and show you how to make the perfect “Wiener schnitzel” or pulled strudel dough.

Irmtraud Weishaupt (Hg.)
176 pages, approx. 250 color photos, 21 x 28 cm, hardcover, Date of publication: Autum 2025
€ 26,00







FOOD & DRINKS

MARMALADE, JAM, JELLY

Homemade fruity delicacies - With chutneys

Strawberry, raspberry, and apricot–these are the classic jams that no breakfast table should be without. Homemade jams not only taste unique, but are also popular gifts.
This practical book is much more than a simple collection of recipes–it offers detailed instructions for making a wide variety of jams, preserves, fruit cheeses, fruit pastes, chutneys, and jellies. Whether with agar-agar, apple pectin, various gelling sugars, or even without sugar at all – you'll find the right explanation for every method here. The book focuses on the basics of preserving, without neglecting recipe ideas. Unusual fruit combinations, reduced-sugar variations, and special ingredients such as spices and alcohol make preserving exciting again. Around 80 recipes inspire with unusual ideas such as rhubarb and banana jam, rosehip jam with whiskey, orange and carrot marmalade, or classic plum jam.



Georg Innerhofer
176 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2025
€ 22,00







FOOD & DRINKS

FRUIT JUICES, SYRUPS & NECTARS

Made from fruits, flowers & herbs
With lemonades



Freshly squeezed juices are rich in nutrients and free from artificial additives. Juices are particularly popular in vegan diets and detox programs, and their bright colors are eye-catching on social media. Whether as a non-alcoholic mixed drink, as a base for cocktails, or to refine desserts, this book combines knowledge about homemade juices, syrups, and nectars from local gardens and the nature that surrounds us. A book about juices must offer more than just a collection of recipes, which is why the author addresses all aspects of production: The necessary equipment, classic and alternative ingredients, preservation and shelf life, as well as error prevention and correction are of great importance. The information section helps to understand the background of juice production and the ingredient lists of purchased beverages. The recipes are intended for both beginners and experienced juice makers and are intended as inspiration and a basis for culinary taste journeys.

Georg Innerhofer
184 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2025
€ 24,00





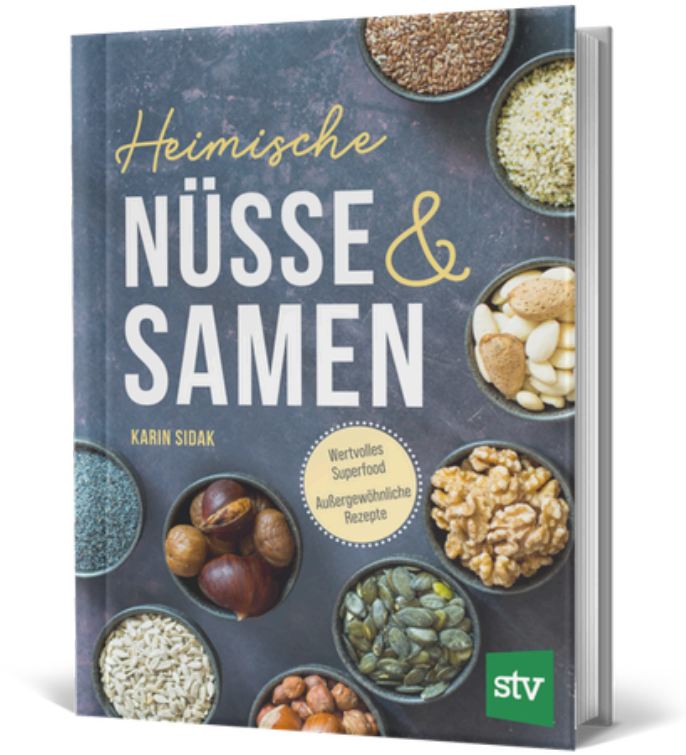


FOOD & DRINKS

DOMESTIC NUTS & SEEDS

Valuable superfoods - Extraordinary recipes

Nuts and seeds are real power packs with valuable fats, plant-based protein and important nutrients: Healthy, valuable local superfoods with a small ecological footprint. This book shows how nine local varieties (walnuts, hazelnuts, chestnuts, sunflower seeds, poppy seeds, hemp seeds, linseed, pumpkin seeds and almonds) can be creatively and easily integrated into your daily diet. Karin Sidak reveals her recipes for nut, chestnut, poppy seed and even pumpkin seed drinks as well as creamy purees made from all the products presented. Spreads, pestos, shakes, granola, snacks and breads as well as soups, vegetarian and sweet main courses, but also meat dishes, cakes and desserts make up a wide range of unusual and classic recipes. The recipes are preceded by information on the history, cultivation and health of the individual varieties.



Karin Sidak
208 pages, illustrated throughout in colour, 18,5 x 25 cm, hardcover, Date of publication: Spring 2025
€ 26,00







FOOD & DRINKS

POLISH CUISINE
Diversity of the regions



The names of dishes often reveal their origins: Gdansk-style duck, Silesian sour rye soup, Masurian-style goulash, ‘Obwarzanki krakowski’, etc. But from which regions of Poland do all the other well-known specialities such as pierogi, borscht, bigos, mushroom dishes, cabbage rolls, poppy seed strudel and other pastries come from? The author was born in Poland and describes the six major Polish regions (Pomerania, Silesia, Greater and Lesser Poland, Warmia-Masuria, Carpathian Foreland) with their specialities, country and people, products and traditional dishes.

Sylwia Erdmanska-Kolanczyk
176 pages, illustrated throughout in colour, 17 x 24 cm, hardcover, Date of publication: Autum 2024
€ 25,00







FOOD & DRINKS

AFFORDABLE & TASTY

Dishes to save money and enjoy



Everything has become much more expensive in recent years - especially food. But if you know how, you can cook well and still be affordable! There are numerous delicious dishes that cost no more than three euros per portion in terms of ingredients. Tips and suggestions on how to save money when shopping can be found in the introductory section. Over 110 simple, foolproof recipes for every day, whether soups, snacks, sweet and savoury main courses or bread and pastries, help you to cook delicious and inexpensive dishes even on a small budget.

Joana Gimbutyte
144 pages, illustrated throughout in colour, 17 x 24 cm, hardcover, Date of publication: Autum 2024
€ 20,00



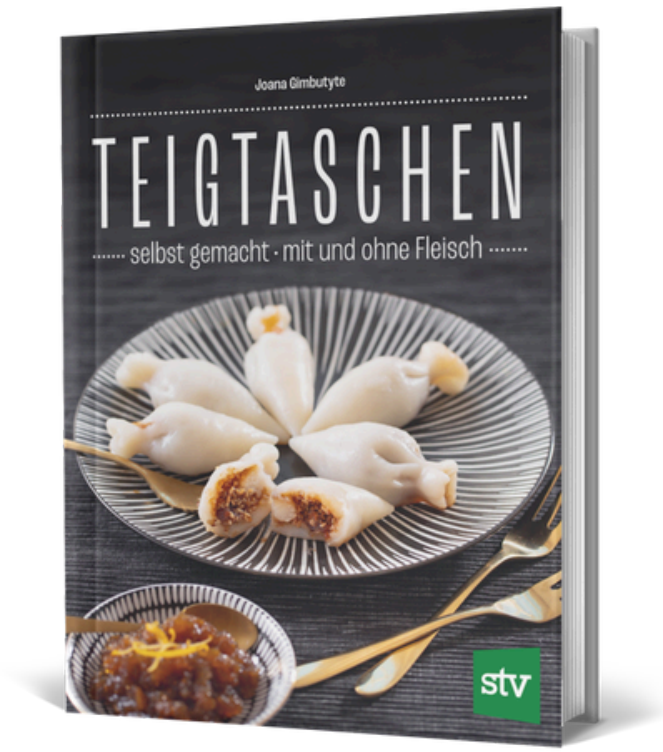




FOOD & DRINKS

DUMPLINGS

Homemade - with and without meat



Dumplings are enormously varied in terms of dough, fillings, shapes and cooking methods. The author presents specialties from different regions, with a focus on Europe. Italian ravioli, tortellini and agnolotti, sweet and savory “Maultaschen” from Germany or “Kasnudeln” from Austria, pierogi from Eastern Europe, pelmeni, chinkali and many more are presented by the chef with a wide variety of fillings. The most famous dumplings from Asia, Africa and South America are also included. Around 50 tempting recipes of steamed, boiled, fried, deep-fried or oven-baked dumplings in every conceivable form with beautiful recipe photos and detailed instruction photos will inspire you to try them out. Not only children love dumplings: Guests will be impressed too!

Joana Gimbutyte
144 pages, illustrated throughout in colour, 18,5 x 25 cm, hardcover, Date of publication: Autum 2024
€ 25,00







FOOD & DRINKS

THE POLISH CUISINE

Traditional dishes - newly prepared

The best recipes of Polish cuisine: traditional or in lighter, more modern and more digestible versions. Apart from Polish national dishes such as “bigos” (sauerkraut stew) or pierogi with various fillings, there are typical soups such as beetroot soup or pickled cucumber soup and starters such as vegetable salad with mayonnaise or Kashubian-style herring. The selection of cakes and sweet pastries ranges from Krakow cheesecake to “paczki” (doughnuts) and “mazurek”, a traditional Easter cake. The introductory section also describes the country and its people and explains cultural peculiarities. There is general information about Polish cuisine and its history, about culinary influences from other countries and about products that are particularly popular in traditional cuisine.



Sylwia Erdmanska-Kolanczyk
New extended edition
144 pages, illustrated throughout in colour, 17 x 24 cm, hardcover, Date of publication: Autum 2019 / Spring 2025
€ 24,00







FOOD & DRINKS



PRESERVING MEAT

Made easy!

The almost forgotten art of preserving meat in its own lard or in a lard and lard mixture is reinterpreted in this book. With around 80 recipes, you can make down-to-earth German and Austrian delicacies such as pork or goose lard, bucket meat, “Pottsuse” or liver sausage in a jar, veal liver pâté as well as brawn, Mettwurst or meat spread, French classics (rillettes, rillons & confits) and internationally known “cult conserves” such as pressed and corned beef.

Gerd Wolfgang Sievers
168 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Spring 2019
€ 22,00





FOOD & DRINKS

MEAD

Homemade honey wine

Every beekeeper and buyer of honey can easily make mead themselves, even in small quantities. But mead doesn't have to be sweet: whether as an aperitif or for dessert, it has always impressed with its variety of flavors. This book takes a detailed look at the steps involved in the process, from the preparation and mixing of honey and water to fermentation, bottling and refining mead. The author also highlights the advantages and disadvantages of treatment options such as filtration. With the necessary theoretical background knowledge, he makes clear which factors influence the quality of the end product. The author describes what it takes to produce mead in a variety of flavors and sweetness levels. He discusses the different types of honey and fermentation methods. Legal aspects are also included as well as an excursion into commercial mead production. Numerous recipe ideas, including for punch and cocktails with mead as well as non-alcoholic mead, provide inspiration for exploring new worlds of taste.



Karl Stückler
expanded new edition, 128 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2024
€ 22,00







FOOD & DRINKS

DISTILLING LIQOUR

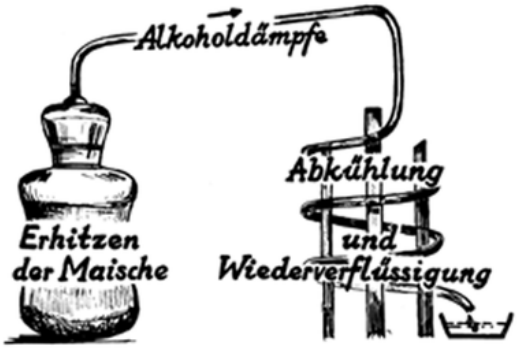
The bestseller, now updated and expanded!



With over 200,000 copies sold, Josef Pischl's book is the most successful book on schnapps distilling. Since the first edition was published in 1980, drinking culture and quality awareness have changed. Today, people expect the special aroma that comes from ripe fruit and a mild taste on the palate. This fundamental work has now been revised, updated, and expanded by Tyrolean master distiller Ing. Zeni. Hobby distillers and small distilleries benefit from in-depth knowledge about fermentation and distillation, as well as the factors that influence taste, yield, and alcohol content. The author not only covers classic fruit brandies, but also introduces popular specialty schnapps such as gentian or rowanberry brandy, has written an excursus on grain distilling, and included the production of rum and gin in the new work. The legal framework, such as the “EU Labeling Regulation for Spirits,” rounds off this fundamental book.

Josef Pischl / Ulrich Jakob Zeni
184 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2025
€ 28,00







HOME & GARDEN

BERRY FRUIT

From cultivation to processing



The challenges of berry cultivation are often the same in both home and commercial orchards. This book offers comprehensive basic information for getting started in commercial berry cultivation and makes the knowledge from the professional sector applicable for hobby growers too. The experienced quartet of authors provides state-of-the-art information on varieties, planting and cultivation of strawberries, raspberries, blackberries, currants, gooseberries, cultivated blueberries, cranberries, lingonberries, elderberries, chokeberries and Mayberries (Haskap). The authors focus on dessert fruit, although they also describe two economically important types of processed fruit - elderberries and chokeberries - in terms of pruning, fertilization, irrigation and harvesting. In addition to information on cultivation practice, extensive home gardening tips and various care instructions, the book also offers recipe ideas. The detailed chapters on organic berry cultivation and weather and frost protection are also valuable.

Wiesenhofer / Weiß / Gosch / Fischerauer
224 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Spring 2025
€ 22,00







HOME & GARDEN

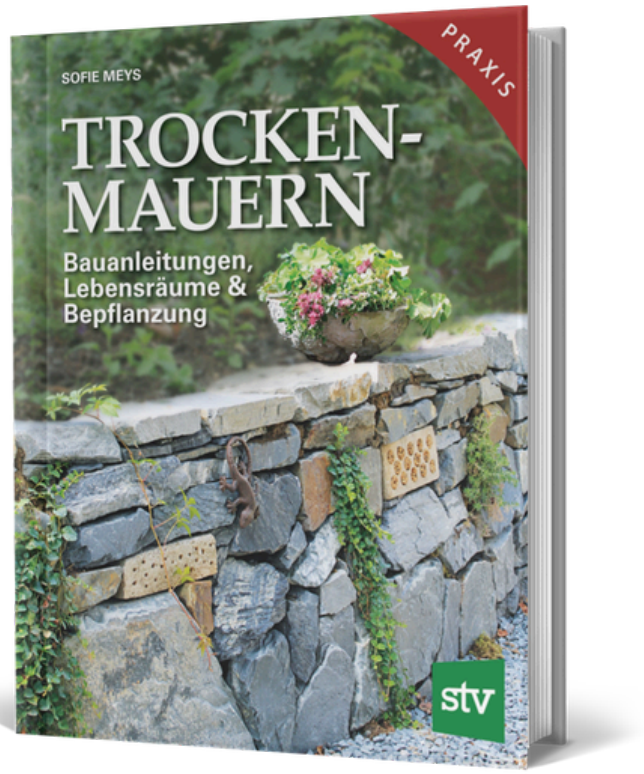
DRIED STONE WALLS

Building instructions, habitats & planting

Step by step, the book shows how to create, plant, maintain and repair various dry stone walls in the garden. It covers everything from the right choice of different stones to the installation of integrated nesting aids for insects.

Dry stone walls have been built for many centuries to make agricultural land more usable, for example for growing olives or vines. But dry stone walls are also used in gardens to support a slope, to open up new planting areas - or simply as a decorative element and unique biotope for beneficial insects.

Sofie Meys
160 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Spring 2019
€ 22,00









CRAFTS

DREAMLIKE MOBILE CROCHET

Say goodnight to fox and rabbit



A mobile above the crib or changing table attracts babies' attention. Observing and pushing the colorful figures trains three-dimensional vision and hand-eye coordination. They also help babies to focus on objects and make their first attempts at grasping. Whether they are just a few months old or already of kindergarten age, all children will enjoy the figures in this book. The second volume by successful author Sabine Ridder brings together 12 motifs relating to sleeping or dreaming. The instructions are explained in detail with many step-by-step illustrations. The introduction describes the material used as well as all the stitches used and shows how to stuff the animals and sew the individual parts together.

Sabine Ridder
96 pages, illustrated throughout in colour, 21 x 28 cm, hardcover, Date of publication: Spring 2024
€ 18,00







CRAFTS

CLASSIC KNITTING PATTERNS A MODERN INTERPRETATION

Cable & right-left pattern



Karin Eder explores knitting in this book and presents new variations of classic cable and right-to-left patterns that are far from old-fashioned and dusty. Each pattern is presented with a picture and information on material and needle size. The colored knitting patterns make it particularly easy to work the patterns. In addition, there are several finished workpieces for each pattern that show how the patterns can be used in practice. Thanks to the fresh, cheerful colors, the stitch pattern is particularly easy to recognize. The knitting patterns are basically also suitable for knitting beginners, but basic knowledge should already be available.

Karin Eder
80 pages, illustrated throughout in colour, 21 x 28 cm, hardcover, Date of publication: Autum 2024
€ 18,00





CRAFTS

CARVING WITH THE CHAINSAW MADE EASY

Basics - Safety - Projects



The detailed introduction explains everything you need to know about working with a chainsaw: correct handling, maintenance of the device and various techniques for the best results. An extensive section is also devoted to safety.

The workpieces presented in the second part of the book are explained from the first cut to the finishing touches with hundreds of colorful step-by-step photos. Each work step is illustrated so that the reader can follow the individual cut with the chainsaw exactly and easily create the workpieces themselves.

Richard Litzinger
128 pages, illustrated throughout in colour, 21 x 28 cm, hardcover, Date of publication: Autum 2024
€ 25,00







CRAFTS

TUNISIAN CROCHET FROM HEAD TO TOE

Hat, vest, cushion, slippers & co.

Tunisian crochet provides unique workpieces with an almost “woven” looking structure. Many needlework enthusiasts who want to try something new are discovering Tunisian crochet or “knitting” for themselves. Kathrin Müller has already made a name for herself in the Tunisian crochet fan community in Internet forums, through her own BoD publications and her first book published by Leopold Stocker Verlag “Tunesisch Häkeln”. In her second book published by Leopold Stocker Verlag, she shows how easy it is to dress from head to toe in Tunisian crochet: Hat and headband with matching loop, shawl, triangular scarf, vest, soul warmer and slippers. There are also cozy and practical items: large cuddly cushions or colorful decorative cushions for the couch at home or a practical wool bag for on the go.



Kathrin Müller
60 pages, illustrated throughout in colour, 20 x 20 cm, softcover, Date of publication: Autum 2016
€ 15,00





NATURE & HEALTH

SPICES & HERBS IN NATURAL COSMETICS

Healthy and beautiful from head to toe



How natural products can be used specifically to bring body and nature into harmony is the central theme of this book. Spices, herbs and medicinal plants for more than 160 recipes are presented and their use described, from simple tinctures to elaborate creams. The book also provides an insight into the anatomy of the human body. This makes it easier to understand the cause of daily ailments and counteract them more effectively. A comprehensive introduction provides the necessary basic knowledge of cosmetic mixing and describes the necessary basic equipment, the workplace and the most important safety issues. Cosmetic active ingredients and additives are also explained and the advantages and disadvantages of chemical preservatives are discussed.

Justine Strupp
176 pages, illustrated throughout in colour, 22 x 22 cm, hardcover, Date of publication: Spring 2024
€ 25,00







NATURE & HEALTH

BURNING INCENSE

In harmony with nature

Incense blends have a pleasant smell and are widely used. However, the incense substances often come from South America or Asia. Yet there are more than enough suitable plants in our region whose smoke can help us to gain a new understanding of our outer and inner nature. In this book, the author presents 93 plants that grow close to home. Whether leaves, flowers, fruits and stems, whether bark, wood, resin or roots - different parts are used for incense depending on the plant and the effects vary depending on the plant. Incense supports health, calms, creates balance, reduces stress and conveys a sense of security. Unique: 30 roots are presented. The author also sheds light on the use of the plants in folk medicine and their use in magical rituals. In addition to botanical and historical aspects, she provides suggestions for tried and tested incense mixtures.



Romana Seunig
240 pages, illustrated throughout in colour, 18,5 x 25 cm, hardcover, Date of publication: Autum 2024
€ 28,00







AGRICULTURE & ANIMALS

TRAINING HUNTING DOGS

From basic obedience to tracking training



Dog trainer Bernhard Hammer shares his expert knowledge: in his book, he describes step by step the training phases for puppies up to around 22 weeks of age. From imprinting to training young dogs, from basic obedience to the fundamentals of tracking, Bernhard Hammer explains all stages of training, ranging from building trust and bonding to playful exercises and training for tracking work. The training steps described in the book are a kind of instruction manual for dog handlers on how to train their hunting dogs in a targeted manner. The dog trainer's recommendations, tips, and instructions make it easier to train dogs. With over 200 pictures and graphics, he clearly explains training suggestions and exercise variations for tracking work.

Bernhard Hammer
168 pages, numerous color illustrations,
16,5 x 22 cm, hardcover, Date of publication: February 2026
€ 32,00







AGRICULTURE & ANIMALS

WILD | LIFE | STYLE

Hunting all over the world

A passionate huntress has turned her hobby into her profession: as the owner of a company that organizes exclusive hunting trips, she accompanies her clients as a hunting guide. In her book, she recounts her love of hunting since childhood. She is a co-tenant in her home hunting grounds in Lower Austria, but also loves hunting in the mountains. However, she mainly describes the milestones of her personal hunting experiences abroad, such as a ibex hunt in Kyrgyzstan, black bear hunts in Idaho and Montana, a Spanish “montería” (a large-scale driven hunt for Iberian red deer, black deer, mouflon, and fallow deer), and many other impressive experiences. In addition, there are interesting tips and useful information about hunting abroad. Ethical questions about hunting abroad and the future of hunting at home and abroad are also discussed.



Eva Maria Schrittwieser
152 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2025
€ 24,00







AGRICULTURE & ANIMALS

THE POCKET VET

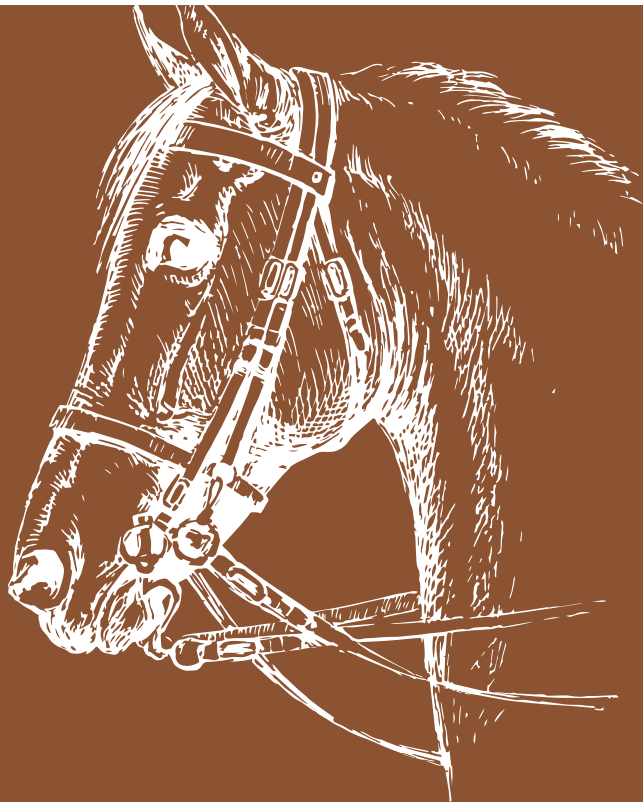
A guidebook from a large animal veterinary practice



Self-help is becoming increasingly important for farmers, as the shortage of large animal veterinarians is leading to ever longer waiting times and treatments themselves are becoming more and more expensive. Veterinarian Dr. Christ describes the most important diseases and problems in cattle and horse stables, their diagnosis, and various treatment options, where old home remedies, herbal and natural medicine, homeopathy, traditional Chinese medicine, and much more offer effective solutions. However, for some diseases, a visit from the veterinarian is essential, and Dr. Christ is clear about this as well. In addition, the appendix explains in detail how to make simple herbal oil extracts, tinctures, and ointments that are used in the book. The recipes are easy to follow and all ingredients are readily available.

Dr. Hans Christ
104 pages, 15 x 21 cm, hardcover, Date of publication: Autum 2025
€ 18,00



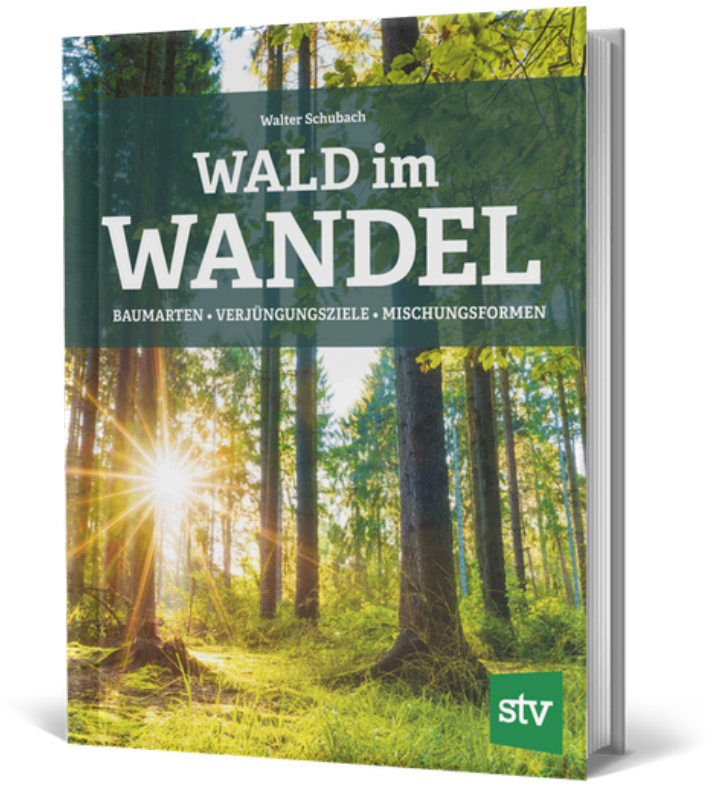


AGRICULTURE & ANIMALS

FORESTS IN TRANSITION

Tree species, regeneration targets, mixture types

Bark beetles, drought, forest fires–these are currently the most significant economic challenges facing forest owners. There is disagreement about the path to take in restructuring the forest: should we leave the forest to its own devices or push for active forest restructuring? While some argue that the forest will adapt to climate change on its own, the author proves that intervention is essential for the long-term economic use of our forests and outlines the steps involved in this restructuring.
This book discusses the future of our tree species based on current knowledge and what needs to be done now to make forests more climate-resilient. In addition to silvicultural issues, the author also addresses forest-friendly hunting, without which the necessary forest conversion cannot succeed. The book highlights the influence that individual forest owners can exert in this regard.



Walter Schubach
152 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2025
€ 28,00





AGRICULTURE & ANIMALS

THE MAGIC OF MUSHROOM CULTIVATION

Cultivation methods, tips & recipes



Home-grown mushrooms are always superior to those from the supermarket in terms of freshness, quality and taste. They can be grown in the garden, on the balcony, in the cellar and even in the home with little effort. This book deals in detail with 20 well-known but also unusual edible mushrooms and the methods for growing them yourself. It contains tips for beginners on growing mushrooms indoors and outdoors, on straw, pellets, coffee grounds and wood. Ambitious mushroom growers will find suggestions for experimental mushroom cultivation of morels, wild mushrooms and truffles as well as tips on vegetative propagation and instructions on how to build a fruiting chamber. Recommendations for processing and recipes for varied mushroom dishes will whet your appetite for growing mushrooms at home.

Sebastian Reindl / Michaela Friedl
176 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2024
€ 24,00







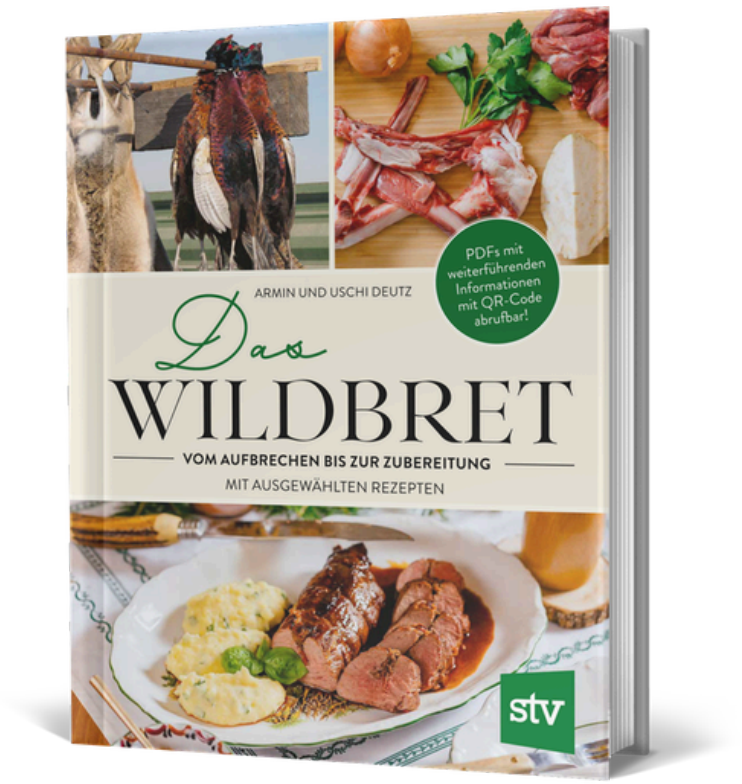
AGRICULTURE & ANIMALS

VENISON

From cracking to preparation - with selected recipes

Venison is nutritionally valuable, natural meat that tastes wonderful and is becoming increasingly popular. The book describes everything you need to know about producing first-class venison: from how to care for the hunted game, venison hygiene and food law to detailed butchering instructions with numerous step-by-step photos. Over 50 selected simple and tasty recipes for preparing game meat complete this practical and comprehensive handbook.

Awarded second place in the category of specialist book in the 2024 Hunting Book of the Year competition by "Wild und Hund" magazine.



Armin & Uschi Deutz
160 pages, illustrated throughout in colour, PDFs with further information available with QR code, 16,5 x 22 cm, hardcover, Date of publication: Autum 2024
€ 33,00







AGRICULTURE & ANIMALS

FOREST HONEYDEW OF SPRUCE AND FIR

A guide from honeydew to forest honey



Forest honey is a very popular type of honey, but hardly anyone knows that forest honey is not made from the “nectar” of the trees, but from aphids that live on the conifers (mostly on spruce and fir). These lice bite the trees and feed on the sap that circulates in the bark of the tree. They then excrete what is known as honeydew, which the bees collect, bring into the hive as food and store in the honeycombs. Peter Buchner has specialized in this subject and passes on his knowledge to all beekeepers in this unique book. He introduces all the “honey lice” and their life on the trees, shows the cycle of the animals and explains to beekeepers how they can take advantage of this opportunity to obtain forest honey (hiking with the bees). His knowledge is accompanied by fantastic macro shots of the aphids.

Peter Buchner
144 pages, illustrated throughout in colour, 16,5 x 22 cm, hardcover, Date of publication: Autum 2024
€ 26,00







TOPICS OF SPECIAL INTEREST

THINGS THAT SHOULDN'T EXIST

Mysterious artefacts from museums, archives and private collections



Museums and storage facilities around the world hold objects that do not fit into our familiar picture of history: curious fossils of unknown origin, prehistoric tools with high-tech precision, incomprehensible symbols and scripts from lost civilisations, strange 'ritual objects' with no discernible function, and much more.

Reinhard Habeck has unearthed the most spectacular of these enigmatic finds and documented them in this magnificently illustrated volume. He presents the most bizarre artefacts, which will leave the reader in awe. Without resorting to esoteric exaggeration, but with a critical eye, the author highlights inconsistencies and reveals explosive background information where established models reach their limits: How secure is our historical and cultural heritage? Is humanity older than previously thought? How complex was technical knowledge in antiquity really? Are inconvenient facts being suppressed? Where does our civilisation originate? And how does a discipline that seeks to bring order deal with the inexplicable?

Reinhard Habeck
approx. 240 pages, illustrated throughout in colour, 17 x 24 cm, hardcover, Date of publication: November 2025
approx. € 20,00



TOPICS OF SPECIAL INTEREST

THE ART OF TATTOOING

Practical knowledge for tattoo professionals of today and tomorrow

This book offers a concise, practical introduction to the world of tattooing. It outlines the evolution of tattooing up to modern tattoo culture. Technical fundamentals, equipment, and hygiene and medical aspects are explored and form the basis for working safely. Readers are given an overview of machines, needles and other accessories, supplemented by clear explanations of how they work and how to use them. The chapters on colour theory, pigments and the basics of drawing help readers to develop their own designs. The working process is illustrated step by step, supported by tips on problem-solving. This book is aimed at both beginners and more experienced practitioners who wish to deepen their knowledge.



Christian Sikora
approx. 200 pages, illustrated throughout in colour, 18,5 x 25 cm, hardcover, Date of publication: August 2026
approx. € 28,00



TOPICS OF SPECIAL INTEREST

ALL MEAT IS GRASS

A pamphlet against vegan moralism



Veganism is booming. In the media, in politics, and commercially. But what really lies behind this dogmatic lifestyle, which has little to do with reality, sustainability, and responsibility? This polemic against vegan moralism is a pointed, factual, and provocative critique of a dietary movement that claims to be ethically and ecologically superior, but has itself become part of an industrial, global, and ideologically charged system.

The author takes the reader on a fact-based but humorous and polemical journey, addressing industrial backgrounds, economic dependencies, psychological and social motives, and all kinds of vegan absurdities. Chapter by chapter, he deconstructs myths, uncovers contradictions, and points to alternatives that are rooted not in urban zeitgeist but in rural common sense.

Matthias Schmiedberger
144 pages, 13 x 20,5 cm, hardcover
Date of publication: Autum 2025
€ 24,00





TOPICS OF SPECIAL INTEREST

I EMPOWER MYSELF

Find your sources of strength, your energy, your path!

In a challenging world that is constantly changing, we often forget the most important thing: ourselves. This book invites you to pause, take a deep breath, and rediscover your inner compass and your own personal sources of energy.
Martin Veigl and Markus Schimpl show readers in a practical way how they can find their personal sources of strength and strengthen them in the long term–physically, mentally, emotionally, and spiritually. Whether in everyday life, at work, or during challenging phases of life, the ideas, exercises, and reflections help you to feel, protect, and use your own energy in a targeted way.
A book for everyone who wants to not only function, but live a fulfilled life–clear, powerful, and connected to themselves and the most important sources of strength around us. It gets to the heart of mental strength, emotional clarity, and personal development–practical, suitable for everyday use, and scientifically sound. Without spiritual superstructure, but with genuine depth.



Martin Veigl / Markus Schimpl / Closeprotection.at
approx. 160 pages, illustrated throughout in colour, 15 x 23 cm, hardcover, Date of publication: September 2026
approx. € 25,00

TOPICS OF SPECIAL INTEREST

COOKING AGAINST CANCER

Nutrition during breast or prostate cancer



With 150,000 new cases per year, breast and prostate cancer are by far the most common types of cancer in Germany and Austria. Both types of cancer are closely linked to hormone balance, which is why the same dietary measures have a beneficial effect on health. The book not only contains a list of harmful foods, but also of particularly recommended foods, including certain spices, nuts, and fruits and vegetables. The use of sugar and carbohydrates is also covered in a separate chapter, as is the consumption of animal protein.

The right diet can also alleviate and combat the side effects of cancer treatment, such as nausea, digestive problems, and dry mouth. The right foods also strengthen the immune system and provide the weakened body with the energy it needs. Over 80 recipes ensure that health and joie de vivre are restored.

Claudia Petru
192 pages, illustrated throughout in colour, 22 x 22 cm, hardcover
Date of publication: Spring 2017
€ 24,00





